

• Main Dinner Stations •

Price includes medium glass or white plate, fork, and linen napkin

Rosemary and Pepper Beef Tenderloin \$16.00

Carved to order

Served with Silverdollar Rolls, Caramelized Onions, Horseradish Crème, and Chipotle Mayonnaise
Greenbeans Amandine, Grilled & Roasted Vegetables, or Asparagus with Shallot Vinaigrette
Chipotle Cheddar Mashed Potatoes or Potato & Leek Gratin

Steamship Round (min 125) or Slow Roasted Top Round \$14.00

Carved to order and served with Silverdollar Rolls, Horseradish Crème, and Chipotle Mayonnaise
Greenbeans w/Shallot Butter, Grilled & Roasted Vegetables, or Asparagus with Shallot Vinaigrette
Rosemary Roasted New Potatoes or Garlic Mashed Potatoes

Smoked BBQ Brisket \$14.00

Carved to order and accompanied by Silverdollar Rolls
Homemade Mac-n-Cheese or American Potato Salad
Bacon Baked Greenbeans

Choice of 2 sauce: Georgia Peach, Mild BBQ, Chipotle BBQ, and HJ's Sweet Heat

Grilled Pork Tenderloin \$14.00

Carved to order

Served with Grainy Mustard Crème, Seasonal Fruit Compote, and Silverdollar Rolls,
Parmesan Roasted New Potatoes or Rice Pilaf
Indies Tuscan Salad or Greenbeans with Shallot Butter

Grilled Caribbean Flare \$14.00

Carved to order Caribbean Pork Tenderloin with Tropical Fruit Salsa and Silverdollar Rolls
Accompanied by Sautéed Plantains, Seasoned Black Beans and Rice with Pigeon Peas
Hot and Spicy Island Cabbage or Sautéed Squash and Onions

Carved Bistro Steak \$14.00

Carved to order with Horseradish Crème and Citrus Pepper Sauce and Silverdollar Rolls
Accompanied by Chipotle Cheddar Mashed Potatoes or Herb Roasted Potatoes
Green Beans with Shallot Butter or Bacon Baked Green Beans

Finger Lickin' BBQ Ribs \$13.50

Slow Smoked and Carved to order

Homemade Mac-n-Cheese or American Potato Salad
Bacon Baked Green Beans or Homemade Coleslaw

Choice of 2 sauce: Georgia Peach, Mild BBQ, Chipotle BBQ, and HJ's Sweet Heat

Greek Influenced \$14.00

Kofta Lamb Skewers or Gyro Meat with Tzaziki Sauce
Soft Flat Breads

Greet Tomato Salad or Chopped Greek Salad
Roasted Red Pepper Hummus
Paprika and Herb Goat Cheese Balls or Marinated Feta
Marinated Olives and assorted Crackers

Grand Paella Dish \$14.00

Featuring a 4 foot paella pan with delicious seasoned Pimento and Rice with Green Peas
With Chicken, Shrimp, Chorizo Sausage and Mussels
A wonderful display and easy, no-wait service

Hallie Jane's Catering

Create a wonderful reception from the following delicious stations

Pricing for dinner stations is based on minimum of 1 main station and 2 side stations

Minimum of 50 guests

Combinations range from \$21.00- \$35.00

Bit of Italy \$12.75

Chicken Parmesan
Classic Caesar Salad
Penne Alfredo
Toasted Garlic Bread

Fajitas Fiesta \$13.50

Chicken or Beef Fajitas with Sautéed Peppers and Onions
Accompanied by small Tortillas, Sour Cream, Salsa, Guacamole, Grated Cheese, and Hot Sauces
Served with Confetti Rice and Seasoned Black Beans

Discover the Orient \$14.50

Satay Chicken Kabobs with Peanut Dipping Sauce
Mandarin Sticky Ribs
Sushi Platter with California Rolls and Shrimp Nigiri
Edamame
Soy Sauce, Wasabi, Pickled Ginger, and Chop Sticks
Seared Tuna on Seaweed Salad (add \$3.00)

Southern Plantation \$13.50

Golden Fried Chicken Fingers with Honey Mustard Sauce
Bourbon and Pecan Spiral Ham
Squash Casserole
Broccoli Salad or Bacon Baked Green Beans
Southern Bread Basket with Rolls, Biscuits, and Corn Muffins

• *Side Stations* •

Includes appropriate size plate, forks, and cocktail napkins

Made to Order Pasta \$5.50

Includes Penne and Tri-Color Tortellini Pastas
Homemade Marinara and Alfredo Sauces
Assorted Bread Sticks
Choose 3 Veggies: Broccoli, Red Bell Pepper, Sautéed Mushrooms, and Fresh Spinach
Choose 1 meat for \$2.00 or 2 for \$3.50 more:
Grilled Shrimp, Grilled Chicken, Italian Sausage, and Prosciutto Ham
Italian Bread Basket

Gourmet Salad Bar \$4.50

Choice of Spring Mix or Romaine/Iceberg Mix
Choose 5 Center Toppings: Tomatoes, Carrots, Cucumbers, Red Bell Peppers, Kalamata Olives,
Sliced Hard Boiled Egg, Chopped Bacon, Roasted Corn, Artichoke Hearts, Hearts of Palm,
Chic Peas, Spiced Pecans, Sliced Almonds, Strawberries or Pears (seasonal),
Croutons, and Sunflower Seeds
(add Grilled Chicken \$2.50)
Choose 2 Cheeses: Feta, Blue Cheese, Shredded Cheddar, Goat Cheese
Choose 3 Dressings: Indies Balsamic, Ranch, Blue Cheese, Thousand Island, Classic Italian, Honey
Mustard, Raspberry Vinaigrette, Caesar, Vidalia Vinaigrette

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Seafood Station \$14.50

Baked Cajun Crawfish Dip with Sliced Baguettes
Classic Shrimp Cocktail with Cocktail Sauce and Lemon Wedges
Smoked Salmon with Capers, chopped Onions, and Sour Cream or Cream Cheese
Pasta Salad

Assorted Salads Station

Price based on 4 salad choices:

Chicken Salad with Crackers
Pimento and Cheese with Crackers and Celery Sticks
Grilled Vegetable Orzo Pasta with Pesto
Pasta Salad with Fresh Veggies and Lemon-Herb Vinaigrette
Couscous Salad with Roasted Red Peppers, Grilled Zucchini, Feta and Pine Nuts
Cajun Spiced Pasta with Crawfish Tails
Tri-Color Tortellini Pasta with Sundried Tomatoes and Artichoke Hearts
Loaded Baked Potato Salad
Balsamic and Lentil
Marinated Greek Tomato Salad with Feta, Calamata Olives, and Cucumbers
Marinated Carrots
Asian or Summer Broccoli
Tomato, Basil, and Mozzarella Marinated Tomatoes
Indie's Tuscan with Feta or Blue Cheese and Lemon-Herb Vinaigrette
Classic Caesar
BLT Pasta Salad with Penne, Bacon, Spinach, and Sundried Tomatoes
Seasonal Fresh Fruit

Sliders Station \$7.50-\$10.50

Freshly baked "Mini" Buns
Price based on 3 slider choices:
Crab Cakes with Remoulade Sauce
All American Hamburger with Pickles, Mustard and Ketchup
Pulled Pork with Bar-B-Que Sauce
Barbacoa Brisket Sliders with Brazilian BBQ Sauce
Fried chicken with Chipotle Mayonnaise and/or Honey Mustard
Buffalo Chicken with Blue Cheese Spread
Grilled Vegetable, Mozzarella and Pesto
Spicy Lamb with Caramelized Onions and Feta-Yogurt Sauce
New Orleans Muffaletta
Turkey, Cranberry Sauce, Arugula, and Dressing
Oyster Po Boy

Shrimp and Grits Martini \$5.50

Spicy Low Country Shrimp flavored with Andouille Sausage, served on Red Mull Grits
Diced Green Onions
Grated Sharp Cheddar Cheese
Hot Sauces

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Skewer Station \$7.50-\$10.50

Priced based on 4 skewers or 3 skewers and an individual salad

Antipasto with Sundried Tomatoes, Fresh Mozzarella, Olives & Marinated Artichoke hearts

Caprese with Tomato, Mozzarella and Honey Balsamic

Tri-Color Tortellini with Sundried Tomatoes and Artichoke hearts

Satay Chicken with Peanut Dipping Sauce

Balsamic Chicken

Fajita Chicken with Seasoned Dipping Sauce

Caribbean Pork with Tropical Fruit Salsa or Mango Chutney

Satay Beef with Peanut Dipping Sauce

Marinated Beef with Worsteshire Dipping Sauce

Seared Ahi Tuna with Black Sesame Seeds on a bed of Seaweed Salad

Fire Island Shrimp

Grilled Vegetable with Lemon Curry or Caesar Aioli Sauce

Watermelon, Feta, and Fresh Mint with Cerano Chili Vinaigrette

Seasonal Fresh Fruit with Crème Fraiche

Indie's Tuscan Salad with Feta, Strawberries or Pears and Lemon-Herb Vinaigrette

Caesar Salad with Tomatoes, Croutons, and Caesar Dressing

Tropical Shrimp or Crab Salad \$6.00

Served in a martini glass on a bed of greens and topped with a Citrus Vinaigrette

Garnished with Fried Plantain Chips

Ceviche Martini \$5.00

Delicate marinated White Fish

Flavored with fresh Lime and Cilantro with a hint of Habenero Peppers

Cajun Martini \$5.00

Fluffy White Rice

Crawfish Etouffe

File Gumbo

Array of Authentic Cajun Hot Sauces

Mashed Potatoes Martini \$4.50

Choose from Old Fashion Mashed Potatoes or Red Skin Mashed Potatoes

Accompanied by warm Gravy

Sour Cream, Shredded Cheddar, Butter,

Crispy Bacon and Chives

Grits Martini Bar \$ 4.00

With toppings of Andouille Gravy

Shredded Cheese

Crispy Bacon

Butter

Scallions

Hot Sauces

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Fried Mozzarella Sticks \$4.00

Fried on site and served in a Martini Glass with Marinara Sauce

"Fish Camp" Station \$6.00

Fried on site Cat Fish Bites

Corn Hushpuppies with Tartar Sauce

Homemade Coleslaw

Fried Shrimp \$7.50

Fried on site Shrimp with Cocktail Sauce

Corn Pudding Soufflé with Roasted Red Pepper Sauce

Homemade Coleslaw

Conch Fritters \$4.25

Served with Homemade Roasted Red Pepper Tartar Sauce

Fried Green Tomatoes \$4.25

Complimented by Lemon Wedges,

Remoulade Sauce

Crumbled Goat Cheese

Mediterranean Display \$4.50

7 Layer Hummus Dip

Olive Tapenade satellite

Stuffed Grape Leaves

Baked Artichoke Dip

Feta Dip

Carrots, Cucumbers, Red Bell Peppers

Assorted Flatbreads and Sesame Crackers

Charcuterie Display \$5.00

Domestic & International Cheeses

Imported Hard Salami with Grainy Mustard

Assorted Pickles

Smoked Trout Dip

Assorted Breads and Crackers

Southwest Dips and Chips \$4.50

Mild and Hot Salsa

Queso Dip

Guacamole

Seven Layer Sante Fe Dip

Basket of Tri-Color Tortilla Chips